




THE BREAD BASKET

For the times you bake at home...
dozens of tested, easy recipes for
fresh breads, rolls and desserts made
better with Fleischmann's Yeast.

The Yeast that puts MORE EXTRA VITAMINS in your baking . . .





"BAKING DAY" isn't on the American housewife's calendar any more. For at her bakery or grocery . . . *fresh every day* . . . is a variety of breads, rolls, cakes and pastries made of nutritious delicious ingredients.

How tempting they are . . . how delicious . . . how cheap . . . and what a world of work they save!

But there are times when women like to run up a batch of rolls of their own, or try their hand at a coffee cake, just to see if they can still do it!

So here are some easy tested recipes, along with the favorites of food editors and radio commentators famous all over the country.

And if you do any of this home baking, remember that you can do it better with Fleischmann's Yeast. This famous yeast with the *yellow label* has been the standby of good cooks and skillful bakers for more than 70 years. It's always fresh. It's convenient. And what's more, Fleischmann's Yeast with the *yellow label* is the only yeast containing Vitamin B Complex with added amounts of both Vitamins A and D. They go right into whatever you bake with no great loss in the oven.

All of the recipes in this book have been tested by the Fleischmann Kitchen. If you believe any of your friends would also be interested in this book, won't you send their names to us on a post card? We will be glad to mail each one of them a free copy. Address Standard Brands, Inc., Grand Central Annex, Box 477, New York.



Before You Start

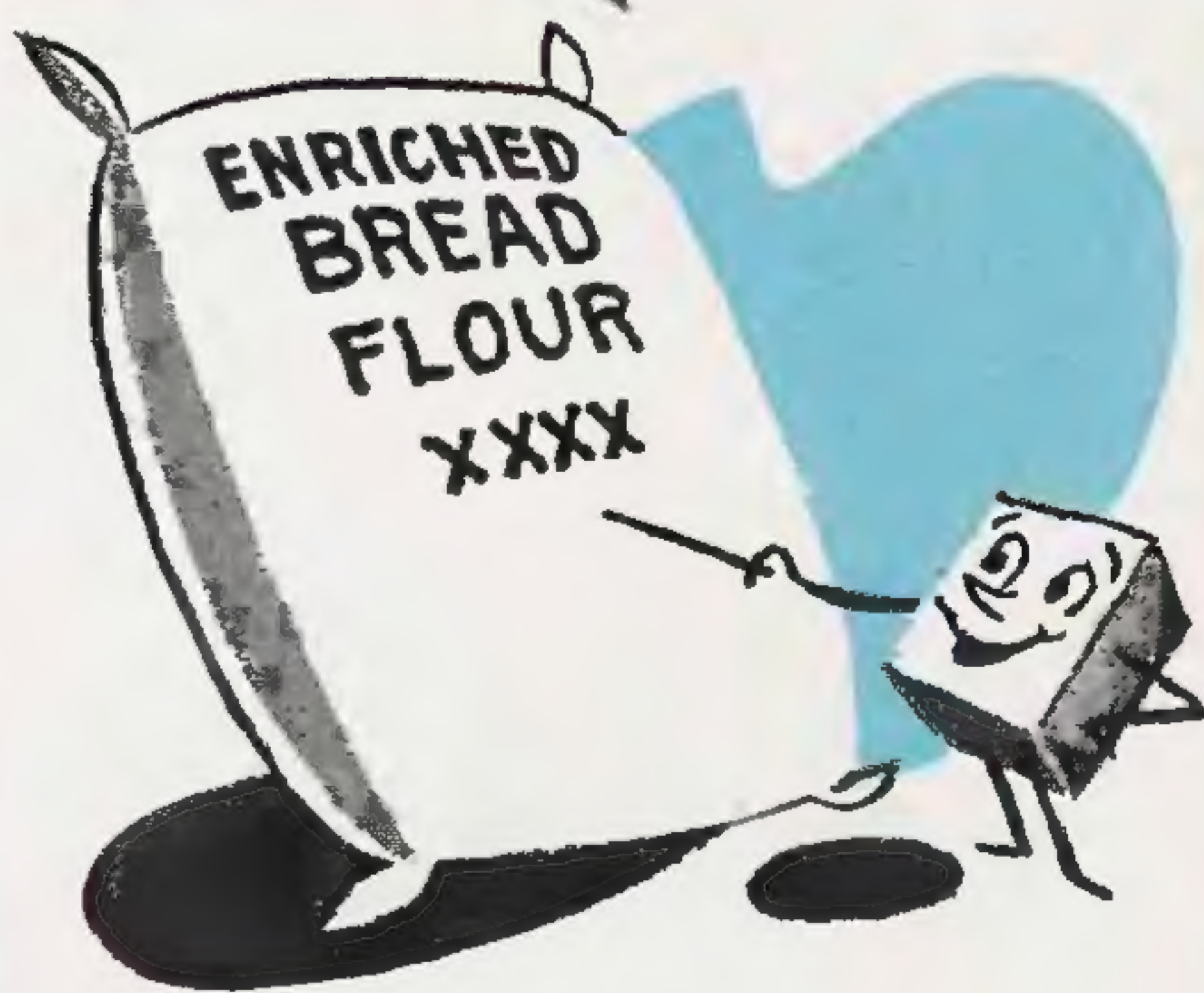
1. **YEAST** is a perishable food. It should be kept wrapped and in a refrigerator or cool place until used. To keep the yeast fresh and clean, Fleischmann's Yeast is grown under sanitary conditions, wrapped immediately and placed in refrigeration. No human hand touches it until it is opened for use. A supply of Fleischmann's Yeast may be kept for a week in the refrigerator.



2. Too much heat kills yeast. When dissolving it for baking, be sure the liquid is *lukewarm*, preferably around 80° F.



3. Remember that Fleischmann's Yeast, with the *yellow label*, supplies substantial amounts of important vitamins . . . A, D, and vitamin B Complex. These vitamins in Fleischmann's Yeast go into whatever you bake with no great loss in the oven. Fleischmann's Yeast with the *yellow label* is the only yeast containing Vitamin B Complex with added amounts of both Vitamins A and D.



4. For all types of breads, use the new *enriched* bread flour. It contains extra vitamins as well as the right amount of gluten. An enriched all-purpose flour may also be used. Pastry or cake flours are not advisable.

Baking, Remember..



5. Shortening retards the growth of yeast if added at the wrong time. Use the quantity of shortening specified, exactly when directed, for best flavor and texture. For loaf breads, use lard or hydrogenated shortening. For rich rolls and dessert breads, butter or fortified margarine is preferred.



6. Breads made with milk are more nourishing. All fresh milk should be scalded and cooled before yeast is added.



7. All measurements should be accurate. Level dry ingredients with a knife. One cup contains 16 level tablespoons; 1 level tablespoon contains 3 level teaspoons. Standard measuring cups contain $\frac{1}{2}$ pint.



8. Sufficient kneading of yeast doughs is imperative. Ten minutes of uninterrupted kneading is the minimum length of time necessary. Knead quickly and lightly until the dough is smooth and elastic and the surface blisters. It should not stick to the fingers or board. Push the dough with the palms of the hands, with fingers curved to prevent dough from flattening out too much. With every push it should be turned one-quarter way round and folded over.

A Fragrant, Extra Good Cinnamon Bread

from

GOOD HOUSEKEEPING INSTITUTE

The type of bread to serve on dozens of occasions. Serve it for afternoon tea, sliced thin and buttered. Toast it for Sunday morning breakfast. Perfect, too, for after-bridge refreshments.

CINNAMON BREAD

2 cakes Fleischmann's Yeast
 $\frac{1}{4}$ cup lukewarm water
1 cup milk
 $\frac{1}{4}$ cup shortening
 $\frac{1}{2}$ cup granulated sugar
1 teaspoon salt

5 to 6 cups sifted all-purpose flour
2 eggs, beaten
2 teaspoons melted butter or margarine
1 tablespoon cinnamon

Soften the yeast in water. Scald milk and add shortening, $\frac{1}{2}$ cup sugar, and the salt, stirring until shortening is melted. Stir in 2 cups of the flour, and beat until smooth. Add yeast and eggs, and combine thoroughly. Then add enough flour to make a soft dough (about 3 cups). Toss onto floured board, and knead until satiny. Place in a greased bowl, brush top of dough lightly with melted fat, cover and let rise in warm place until doubled in bulk . . . about 2 hours. Divide dough in half and roll each half into a rectangle about $\frac{1}{2}$ inch thick, 6 inches wide and 16 inches long. Spread very lightly with the melted butter or margarine, then sprinkle with the cinnamon and $\frac{1}{3}$ cup sugar which have been combined, reserving tablespoon of the mixture to put on top of the loaves after they have risen. Roll up lengthwise, jelly roll fashion, pull and smooth out roll to make it even, then pinch ends together tightly to get a smooth loaf. Place in 2 greased loaf pans ($9\frac{1}{2}$ " x $5\frac{1}{2}$ " x $2\frac{3}{4}$ "), smooth side up, and brush tops with melted fat. Let rise in a warm place (80° to 85° F.) until tripled in bulk . . . about $1\frac{1}{2}$ hours; then sprinkle surface with the remaining tablespoonful of cinnamon-sugar mixture, and bake in a moderately hot oven at 375° F. for 50 minutes. Makes 2 loaves.

For a Gala Holiday Breakfast!

ELIZABETH WOODY

Director of Foods, McCall's Magazine

Suggests Sugarplum Loaf

Let this fragrant loaf be the star of the breakfast. Start off with Tokay grapes, orange and grapefruit segments in grapefruit shells with scalloped edges. Then assorted ready-to-serve cereals with cream and brown sugar. Next a holiday breakfast platter of scrambled eggs with chopped chives and tiny sausages. Top off with Sugarplum Loaf and coffee.

SUGARPLUM LOAF

- | | |
|------------------------------|--|
| 1 cake Fleischmann's Yeast | 5 cups flour |
| 2 tablespoons lukewarm water | 1 teaspoon salt |
| $\frac{1}{2}$ cup shortening | $\frac{1}{2}$ cup seedless raisins |
| $\frac{1}{2}$ cup sugar | $\frac{1}{2}$ cup chopped walnut meats |
| 2 eggs | $\frac{1}{2}$ cup chopped citron |
| $\frac{3}{4}$ cup milk | $\frac{1}{2}$ cup chopped candied cherries |
| | plain icing |

Dissolve yeast in water. Cream shortening and sugar. Beat eggs; add to creamed mixture. Add milk and yeast. Add 1 cup flour; mix well. Cover; let rise in warm place 1 hour. Add salt, raisins, walnut meats, citron and cherries. Add remaining flour; knead thoroughly. Put into greased 8-inch round pan. Cover; let rise in warm place about 2 hours or until double in bulk. Bake in moderate oven at 350° F. about 1 $\frac{1}{4}$ hours. Remove from pan; cool slightly. Frost with plain icing (page 29).

Easy Does It! A New No-Kneading Roll



from

AGNES WHITE

*Food Editor, Radio Stations KFI-KECA,
California*

Rolls with a marvelous flavor and color of crust. Since they require no kneading, even a novice should be able to make them successfully.

NO-KNEADING BREAD ROLLS

1 cake Fleischmann's Yeast
 $\frac{1}{4}$ cup lukewarm water
 $\frac{1}{4}$ cup shortening
 $1\frac{1}{4}$ teaspoons salt

2 tablespoons sugar
1 cup boiling water
1 egg
 $3\frac{1}{2}$ cups flour

Dissolve yeast cake in lukewarm water. Place shortening, salt and sugar in a separate bowl. Add boiling water, stir until ingredients are dissolved. When lukewarm add yeast. Add the beaten egg. Stir in flour to make a soft dough. (Begin with 3 cups of flour and add as much more as necessary for a soft dough. Amount will vary with different flours. $3\frac{1}{2}$ cups, average amount.) Grease a large bowl, place dough in it and cover with a plate. Chill dough 2 to 24 hours. Pinch off dough, place in greased muffin tins, $\frac{1}{3}$ full. Brush tops with melted butter. Rolls will rise in 2 hours in warm place. Bake in hot oven at 425° F., 20 minutes. Remove at once from pan.
Makes 2 dozen.

For Your Next Baked Bean Supper

ANNABEL FISHER

Formerly Home Economist of the American Home
Suggests This Swedish Bread



Swedish Limpe is one of Mrs. Fisher's favorite recipes. Serve it with baked beans, a platter of cottage cheese and quarter tomatoes, tossed green salad and California raisin pie for a grand Saturday night supper.

SWEDISH LIMPE

- | | |
|------------------------------------|--|
| 2 cups water | 1 scant teaspoon anise seed |
| $\frac{1}{2}$ cup brown sugar | $\frac{1}{2}$ cake Fleischmann's Yeast |
| 2 teaspoons caraway seeds | about 3 cups white flour |
| 1 tablespoon shortening | 1 teaspoon salt |
| 1 teaspoon chopped orange peel, or | about 2 cups rye flour |

Boil together water, sugar, caraway seeds, shortening, and orange peel (or anise seed) for 3 minutes. Let mixture become lukewarm. Add yeast. Stir thoroughly, gradually adding sufficient white flour to make a soft dough. Place dough in a warm place and let rise for $1\frac{1}{2}$ hours. Then add salt and enough rye flour to make a stiff dough. Let rise again for 2 hours. Knead slightly and shape into loaf. Put into greased loaf pan (9" x 5" x 3") and let rise again for half an hour. Bake in a moderate oven at 350° F. for 1 hour. Makes 1 loaf.

All the important Vitamins in Fleischmann's Yeast
with the yellow label go right into whatever you bake with no great loss in the oven!

Delicious Enough for Dessert...

Caramel Rolls



from

JUNE BAKER

Food Editor, Radio Station WGN, Chicago

Glossy with sugar and studded with nuts, these Caramel Rolls make a perfect wind-up to a simple luncheon.

CARAMEL ROLLS

1 cake Fleischmann's Yeast
1 teaspoon sugar
 $\frac{1}{2}$ cup lukewarm water
2 cups milk

$9\frac{1}{2}$ cups flour
4 eggs
1 cup sugar
 $\frac{1}{2}$ cup butter or margarine

$\frac{1}{4}$ teaspoon salt

Dissolve the yeast and the sugar in the lukewarm water. Scald the milk and add just enough flour to make a light batter, not a stiff one. Beat well and then let this cool. Add the yeast; again beat well, adding more flour if necessary. Let this rise until light, double its bulk, then add the eggs, sugar, creamed butter or margarine, and the salt. Add enough flour so that the dough is just stiff enough to handle. Let the dough rise until it doubles its bulk. Then roll dough half-an-inch thick and fill with the following:

$1\frac{1}{2}$ cups sugar

$1\frac{1}{2}$ cups seeded raisins or
currants

1 tablespoon cinnamon
 $\frac{1}{2}$ cup butter or margarine

Mix sugar, raisins or currants and cinnamon and sprinkle over the dough; dot with pieces of butter or margarine. Now roll up the dough as for jelly roll and cut off pieces one or one-and-a-half inches thick. Prepare muffin tins as follows: Rub $\frac{3}{4}$ cup butter or margarine and 3 cups brown sugar together to make a paste and mix with 1 cup chopped nuts. Line each tin one-fourth inch or deeper with this mixture. Stand the slices of rolled dough on end in the pan, and bake them about thirty minutes in a moderate oven at 400° F. Be careful not to have the oven too hot, as the sugar in the bottom might burn. Turn out immediately, and keep the sugar side up. Makes 3 dozen.

An Old New England Recipe

from
MARJORIE MILLS
of the New England Regional Network



Down around Rockport and Gloucester, Massachusetts, Anadama Bread dates back over one hundred years. The recipe for this delicious bread was a family secret for generations, and there are many legends concerning its name. Miss Mills says that in her own home Anadama Bread is made regularly once a week.

ANADAMA BREAD

$\frac{1}{2}$ cup Indian meal
2 cups boiling water
2 tablespoons shortening
 $\frac{1}{2}$ cup molasses

1 teaspoon salt
1 cake Fleischmann's Yeast dissolved
in $\frac{1}{2}$ cup warm water
5 cups flour

Stir the Indian meal very slowly into the boiling water. When thoroughly mixed, add the shortening, molasses and salt. Cool. When lukewarm, add the dissolved yeast cake and the flour (enough to make a stiff dough). Knead well and keep in a warm place; let rise to more than double its bulk. Shape into two loaves and let rise until light. Bake in a hot oven at 400° F. for one hour. Makes 2 loaves.

A Delicious "Company" Dessert

from

THE HOME SERVICE CENTER

Woman's Home Companion

Here's a recipe to build a hostess' reputation on! Light, tender-textured cake, moist with delicious sauce . . . a perfect ending to a party dinner!

BABA AU RHUM

1 cake Fleischmann's Yeast
 $\frac{1}{2}$ cup milk, scalded
2 cups all-purpose flour, sifted
 $\frac{1}{2}$ cup sugar

$\frac{1}{2}$ cup butter or margarine
 $\frac{1}{2}$ teaspoon salt
1 tablespoon lemon rind, grated
3 eggs

Dissolve yeast cake in milk which has been cooled to lukewarm; add $\frac{1}{2}$ cup of the flour and 1 tablespoon of the sugar; beat until smooth, cover and let rise in warm place (80° to 85° F.) until doubled in bulk, about 1 hour. Cream butter or margarine, add remaining sugar gradually; cream until light and fluffy. Add salt, lemon rind and well-beaten eggs and beat until smooth; stir in the remaining flour; add the yeast mixture; beat 15 minutes by hand or 5 minutes by electric mixer. Pour in greased casserole dish or mold of $1\frac{1}{2}$ to 2 quart capacity. Cover and let rise until doubled in bulk, about 1 hour. Bake in moderate oven at 350° F., 40 to 50 minutes. Remove from oven; prick top with tines of sharp fork. Turn out of pan and place cake (inverted) in pie plate; pour Baba Sauce over top and sides, then brush with Apricot Glaze. Allow cake to stand until most of Baba Sauce is absorbed before serving. Makes one 9-inch cake.

To make Baba Sauce: Boil 1 cup sugar and 1 cup strong clear tea 5 minutes. Cool. Add 2 teaspoons rum extract.

To make Apricot Glaze: Soak $\frac{1}{4}$ pound apricots overnight in just enough water to cover. Press through sieve, measure equal parts pulp and sugar. Boil together 5 minutes, stirring constantly.

America Needs Us Strong

Today, each one must put everything he can into his job. Adequate vitamins in your diet are necessary for you to do it!

Don't overlook a single chance to step up the vitamin content of your family's diet. Even in your home-baked bread you can put extra vitamins by using enriched flour and Fleischmann's *yellow label* yeast. Fleischmann's is the only yeast containing Vitamin B Complex with added amounts of both Vitamins A and D.

For wartime's busier days, too, you'll want recipes that are double-quick and that go easy on rationed foods. Here are five new ones. Try them, using home-rendered fats in place of shortening. The rolls and the biscuits, served hot with jams, make grand desserts!

Try them soon, won't you?

Cereal Bread

1 cup milk
2½ tablespoons sugar
4 teaspoons salt
4 tablespoons shortening

*1 cup cooked cereal
1 cake Fleischmann's Yeast
1 cup lukewarm water
8 cups sifted flour

Scald milk, add sugar, salt, shortening and cereal; cool to lukewarm. Dissolve yeast in lukewarm water and add to cereal mixture. Add half the flour and beat until smooth. Add remaining flour or enough to make easily handled dough. Knead dough quickly and lightly until smooth and elastic. Place dough in greased bowl, cover and set in warm place, free from draft. Let rise until doubled in bulk, about 1½ hours. When light, divide into 2 equal portions and shape into loaves. Place in greased bread pans. Cover and let rise again until doubled in bulk, about 1 hour. Bake in hot oven at 425° F. 15 minutes, then reduce heat to moderate, or 375° F. and finish baking about 30 minutes longer.

Makes 2 loaves.

*Cooked farina, oatmeal, hominy grits, rice or wheat cereal may be used.

Speedy Wheat Rolls

2 cups milk
2 tablespoons molasses or dark
brown sugar
1½ teaspoons salt

1 cake Fleischmann's Yeast
5 cups whole wheat flour (Graham)
1 cup sifted white flour
4 tablespoons melted shortening

Scald milk; add molasses or sugar and salt; cool until lukewarm. Crumble in yeast and stir until dissolved. Add half the flour and beat until smooth. Add melted shortening and remaining flour, or enough to make an easily handled dough. Knead thoroughly, keeping dough soft. Place dough in greased bowl, cover and set in warm place, free from draft. Let rise until doubled in bulk, about 1½ hours. When light, shape into rolls and place in well-greased pans. Cover and let rise again until light, about 1 hour. Bake in hot oven at 425° F. about 20 minutes.

Makes 2½ dozen.

For refrigerator rolls: When doubled in bulk, punch dough down in bowl; brush lightly with melted shortening. Cover well and place in refrigerator until needed. Shape into rolls. Let rise and bake as directed above. This dough may be kept several days in the refrigerator and baked as desired.

Snow Biscuits

2 cups sifted flour
1½ teaspoons sugar
½ teaspoon salt

1 cake Fleischmann's Yeast
¾ cup lukewarm water
1 tablespoon melted shortening

Sift together flour, sugar and salt. Dissolve yeast in lukewarm water. Add to dry ingredients. Add melted shortening. Dough will be soft. Turn out on floured board and knead dough quickly and lightly until smooth and elastic. Roll out ½ inch thick. Cut with floured biscuit cutter. Place on greased pan. Let rise until doubled in bulk, about ½ hour. Prick tops with fork. Bake in hot oven at 425° F. about 20 minutes. Makes 16 two-inch biscuits.

Crusty Pan Bread

1 cake Fleischmann's Yeast	2½ tablespoons sugar
¼ cup lukewarm water	1 tablespoon salt
*1¾ cups lukewarm potato water	6 cups sifted flour
2 tablespoons melted shortening	

Dissolve yeast in lukewarm water and add to lukewarm potato water; add sugar and salt. Add half the flour and beat until smooth. Add melted shortening and remaining flour, or enough to make an easily handled dough. Knead dough quickly and lightly until smooth and elastic. Place dough in greased bowl, cover and let rise in warm place, free from draft, until doubled in bulk, about 1½ hours. When light, divide into 2 equal portions and shape into round loaves. Place on greased and floured pie pan. Dust tops of loaves lightly with flour. Cover and let rise again until doubled in bulk, about 1 hour. Bake in hot oven at 425° F. 15 minutes, then reduce heat to moderate, or 375° F. and finish baking about 30 minutes longer.

Makes 2 loaves.

*1¾ cups lukewarm water may be substituted for potato water.

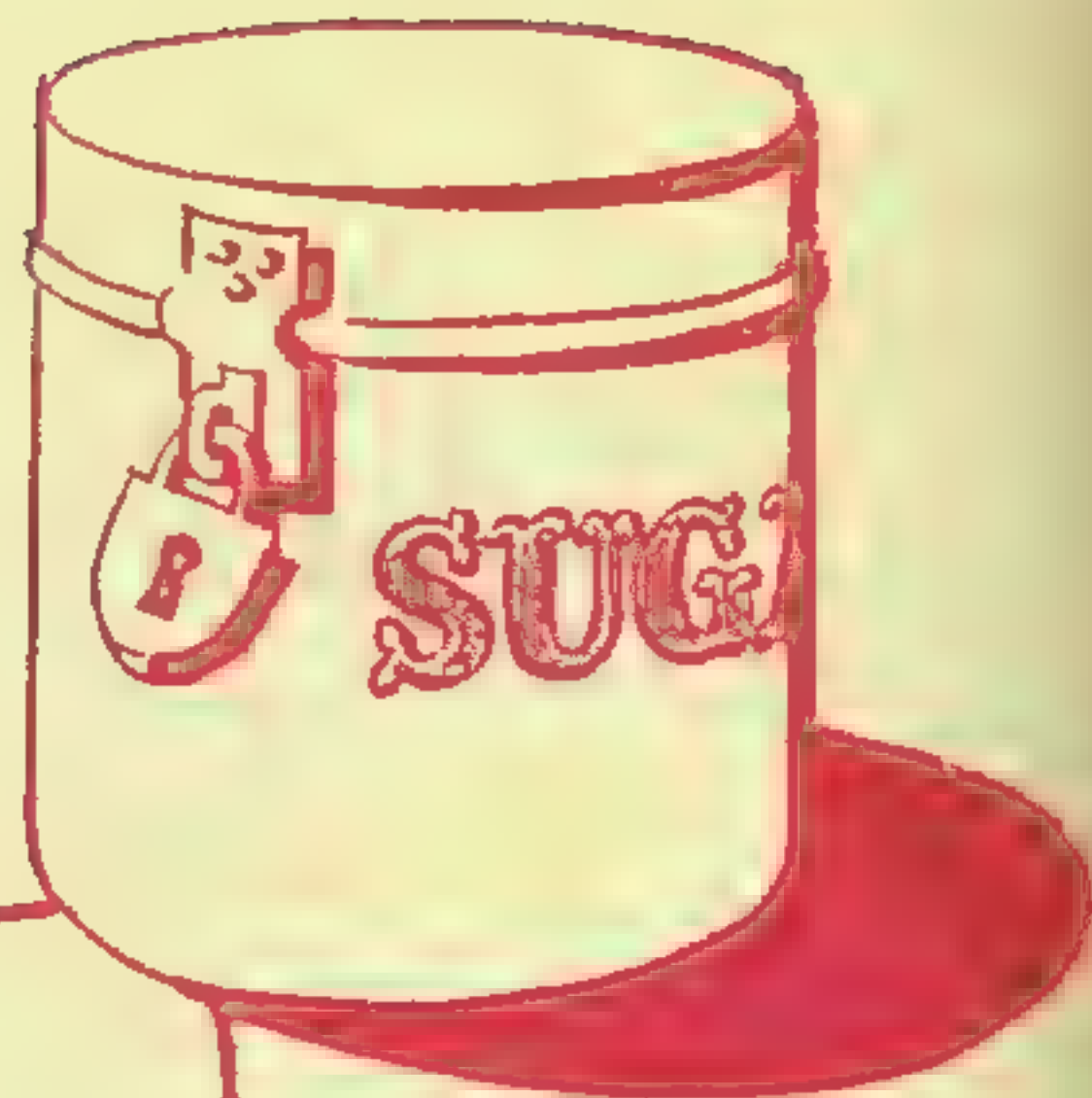
Quick Rolls

½ cup milk	1 cake Fleischmann's Yeast
2 tablespoons sugar	½ cup lukewarm water
1½ teaspoons salt	3 cups sifted flour
3 tablespoons melted shortening	

Scald milk, add sugar and salt; cool to lukewarm. Dissolve yeast in lukewarm water and add to lukewarm milk. Add 1½ cups flour and beat until perfectly smooth. Add melted shortening and remaining flour, or enough to make an easily handled dough. Knead well. Shape into rolls and place in well-greased pan. Cover and set in warm place, free from draft. Let rise until doubled in bulk, about 1 hour. Bake in moderate oven at 400°F. about 20 minutes. Makes 12.

HOW TO SAVE ON SUGAR!

Substitutions for sugar in several of the recipes in this book have been carefully worked out. If you want to make your sugar ration book go farther . . . these suggestions will help.



Page 24—ORANGE FILLED ROLLS

Substitute $\frac{1}{2}$ cup red jelly for Orange Filling.

Page 29—FOUNDATION SWEET DOUGH

Instead of $\frac{1}{2}$ cup sugar, use $\frac{1}{4}$ cup sugar and $\frac{1}{4}$ cup honey, molasses or corn syrup, adding to the scalded milk with sugar. Use an additional $1\frac{1}{2}$ -2 cups flour.

Page 30—CINNAMON BUNS

Instead of $1\frac{1}{2}$ cups brown sugar, use $\frac{1}{4}$ cup dark corn syrup. Increase cinnamon from 1 tablespoon to 2 tablespoons.

Page 30—FILLED COFFEE RING

In place of given filling, mix together $\frac{1}{2}$ cup raisins, 1 cup chopped cooked prunes, $\frac{1}{2}$ cup chopped nuts, 1 teaspoon cinnamon and 3 tablespoons corn syrup. Use same as fruit filling.

Page 31—SWEDISH TEA RING

Instead of $1\frac{1}{2}$ cups brown sugar, use 6 tablespoons dark corn syrup.

Page 31—PLAIN ICING

Mix together $\frac{1}{4}$ cup sugar, $\frac{1}{4}$ cup honey and 1 tablespoon butter or margarine. Boil 3 minutes. Spread over tops of buns after baking.

Page 32—BUTTERSCOTCH BUNS

Prepare each pan by spreading $\frac{1}{4}$ cup dark corn syrup over the bottom and dot with 1 tablespoon butter or margarine. Divide dough into 3 equal portions. Roll into oblong sheets $\frac{1}{4}$ inch thick and 18 inches wide. Brush each sheet with melted butter or margarine and spread with 2 tablespoons dark corn syrup. Sprinkle each with $\frac{1}{2}$ cup raisins. Shape as directed.

Page 32—HONEY PECAN BUNS

Prepare muffin pans by greasing well and placing in the bottom of each section 3 teaspoons honey, $\frac{1}{2}$ teaspoon butter or margarine and 3 pecan halves. In the filling, use $\frac{1}{4}$ cup honey instead of $\frac{3}{4}$ cup brown sugar.

Breads...



BREADS

WHITE BREAD (Quick Method)

2 cups milk
5 tablespoons sugar
2 tablespoons salt

2 cakes Fleischmann's Yeast
2 cups lukewarm water
12-13 cups sifted flour
5 tablespoons melted shortening

Scald milk, add sugar and salt; cool to lukewarm. Dissolve yeast in lukewarm water and add to lukewarm milk. Add half the flour and beat until smooth. Add melted shortening and remaining flour, or enough to make easily handled dough. Knead dough quickly and lightly until smooth and elastic.

Place dough in greased bowl, cover and set in warm place, free from draft. Let rise until doubled in bulk, about 1½ hours. When light, divide into 4 equal portions and shape into loaves. Place in greased bread pans. Cover and let rise again until doubled in bulk, about 1 hour. Bake in hot oven at 425° F. 15 minutes, then reduce heat to moderate, or 375° F. and finish baking about 30 minutes longer. Makes 4 loaves.

WHITE BREAD (Sponge Method)

5 tablespoons sugar
4 cups lukewarm water
1 cake Fleischmann's Yeast

18 cups (4½ quarts) sifted flour
2 cups milk, scalded and cooled
3 tablespoons melted shortening
4 teaspoons salt

Dissolve sugar in lukewarm water. Crumble in yeast and stir until dissolved. Add 1½ quarts flour, or sufficient to make a sponge. Beat well. Cover and let rise in warm place, free from draft, about 1½ hours. When well risen, add lukewarm milk. Add melted shortening, salt and remaining flour, or enough to make easily handled dough. Knead dough quickly and lightly until smooth and elastic. Place dough in greased bowl, cover and set in warm place, free from draft. Let rise until doubled in bulk, from 1½ to 2 hours. When light, divide into 5 equal portions. Shape into loaves and place in greased bread pans. Cover and let rise until doubled in bulk, about 1 hour. Bake in hot oven at 425° F. 15 minutes, then reduce heat to moderate, or 375° F. and finish baking about 30 minutes longer. Makes 5 loaves.

BREADS

BUTTERMILK BREAD

4 cups buttermilk
2 tablespoons sugar
2 tablespoons salt

2 cakes Fleischmann's Yeast
12 cups (3 quarts) sifted flour
2 tablespoons melted shortening

Scald buttermilk, add sugar and salt; cool to lukewarm. Dissolve yeast in lukewarm buttermilk. Add half the flour and beat until smooth. Add melted shortening and remaining flour, or enough to make easily handled dough. Knead dough quickly and lightly until smooth and elastic. Place dough in greased bowl, cover and set in warm place, free from draft. Let rise until doubled in bulk, about 1½ hours. When light, divide into 3 equal portions and shape into loaves. Place in greased bread pans. Cover and let rise until doubled in bulk, about 1 hour. Bake in hot oven at 425° F. 15 minutes, then reduce heat to moderate, or 375° F. and finish baking 35 minutes longer. Makes 3 loaves.

BREADS

RAISIN BREAD

1 cake Fleischmann's Yeast
1 tablespoon sugar
1 cup lukewarm water
1 cup milk, scalded and cooled

6½ cups sifted flour
4 tablespoons shortening
¾ cup sugar
1½ cups raisins, floured
1 teaspoon salt

Dissolve yeast and 1 tablespoon sugar in lukewarm water; add lukewarm milk and 2 cups flour. Cream shortening and sugar; add to yeast mixture and beat until smooth. Cover and let rise in warm place, free from draft, until light, about 1½ hours. When well risen, add raisins, salt and remaining flour, or enough to make a soft dough. Knead lightly. Place in well-greased bowl, cover and let rise again until double in bulk, about 1½ hours. Shape into loaves, place in well-greased pans to half fill, cover and let rise again until light, about 1 hour. Bake in hot oven at 425° F. 15 minutes, then reduce heat to moderate, or 375° F. and finish baking about 45 minutes longer.

Makes 2 large loaves.

BREADS

ORANGE BREAD

1 cake Fleischmann's Yeast
1½ cups lukewarm water
1 cup lukewarm orange juice
8 cups sifted flour

1/3 cup shortening
2/3 cup sugar
1 teaspoon salt
4 tablespoons grated orange rind

Dissolve yeast in lukewarm water; add lukewarm orange juice and 3 cups flour. Cream shortening and sugar together; add to yeast mixture and beat until smooth. Cover and let rise in warm place, free from draft, until light, about 1½ hours. When light, add salt, grated orange rind and remaining flour, or enough to make a soft dough. Knead lightly. Place in well-greased bowl, cover and set in warm place, free from draft. Let rise until doubled in bulk, about 1½ hours. Shape into loaves; place in well-greased pans to half fill. Cover and let rise again until light, about 1 hour. Bake in moderate oven at 400° F. about 45 minutes.

Makes 3 small loaves.

NUT BREAD

1 cake Fleischmann's Yeast
1 tablespoon sugar
1 cup milk, scalded and cooled
4 cups sifted flour

2 tablespoons shortening
1/3 cup sugar
½ teaspoon salt
1 egg white
1 cup coarsely chopped nuts

Dissolve yeast and 1 tablespoon sugar in lukewarm milk, add 1¼ cups flour; beat thoroughly. Cover and let rise in warm place, free from draft, until light, about 50 minutes. Cream shortening; add sugar and salt; beat well; add to yeast mixture. Add stiffly beaten egg white and remaining flour, or enough to make easily handled dough; mix in nuts. Knead well. Place in greased bowl, cover and let rise until doubled in bulk, about 2¼ hours. Shape into 2 loaves. Place in greased bread pans. Cover and let rise until doubled in bulk, about 1 hour. Bake in moderate oven at 400° F. about 45 minutes.

Makes 2 loaves.

BROWN NUT BREAD: Use 2 cups Whole Wheat flour (Graham) with 2 cups white flour and ½ cup brown sugar instead of granulated sugar, omitting white of egg.

BREADS

CHEESE BREAD

3 tablespoons sugar
1 tablespoon salt
2 cups lukewarm water
2 cakes Fleischmann's Yeast

2 eggs, well beaten
4 cups (1 pound) grated
American cheese
7-8 cups sifted flour

Dissolve sugar and salt in lukewarm water. Crumble in yeast and stir until dissolved. Add well-beaten eggs, grated cheese and flour to make an easily handled dough. Knead dough quickly and lightly until smooth and elastic. Divide dough into 3 equal portions. Shape into loaves and place in greased bread pans. Cover and let rise in warm place, free from draft, until doubled in bulk, about $1\frac{3}{4}$ hours. Bake in moderate oven at 375° F. for 45 minutes.

Makes 3 loaves.

BREADS

WHOLE WHEAT AND WHITE FLOUR BREAD

1 cup milk
5 tablespoons molasses or dark brown sugar
4 teaspoons salt
1 cake Fleischmann's Yeast
1 cup lukewarm water
5 cups whole wheat flour (Graham)
1 cup sifted white flour
3 tablespoons melted shortening

Scald milk; add molasses or sugar and salt; cool until lukewarm. Dissolve yeast in lukewarm water and add to lukewarm milk. Add half the flour and beat until smooth. Add melted shortening and remaining flour, or enough to make easily handled dough. Knead thoroughly, keeping dough soft. Place dough in greased bowl, cover and set in warm place, free from draft. Let rise until doubled in bulk, about $1\frac{3}{4}$ hours. Punch down in bowl and let rise again until about $\frac{3}{4}$ as high as first rise, about $\frac{3}{4}$ hour. When light, divide into 2 equal portions and shape into balls. Let rest 10 to 15 minutes. Shape into loaves and place in greased bread pans. Let rise until doubled in bulk. Bake in moderate oven at 400° F. about 1 hour.

Makes 2 loaves.

BREADS

WHOLE WHEAT BREAD

2 cups milk
 $\frac{1}{3}$ cup honey
4 teaspoons salt

3 cakes Fleischmann's Yeast
2 cups lukewarm water
10 cups whole wheat flour (Graham)
 $\frac{1}{3}$ cup melted shortening

Scald milk, add honey and salt, cool to lukewarm. Dissolve yeast in lukewarm water and add to lukewarm milk. Add half the flour, mixing well. Add melted shortening and remaining flour. Cover and set in warm place, free from draft. Let rise until doubled in bulk, about 1 hour. Knead lightly, using as little flour on board as possible. Cover with cloth and let stand on board until almost doubled in bulk, about 40 minutes. Shape into loaves and place in greased bread pans. Cover and let stand 30 minutes longer. Bake in moderate oven at 375° F. about 1 hour.

Makes 3 large or 4 small loaves.

BREADS

AMERICAN RYE BREAD

1 cup milk
2 teaspoons molasses
1 tablespoon salt
1 cake Fleischmann's Yeast

$\frac{3}{4}$ cup lukewarm water
4 cups rye flour
2 cups sifted white flour
1 tablespoon melted shortening

Scald milk, add molasses and salt; cool to lukewarm. Dissolve yeast in lukewarm water and add to lukewarm milk. Add half the flour and beat until smooth. Add melted shortening and remaining flour, or enough to make easily handled dough. Knead dough quickly and lightly until smooth, about 5 minutes. Place dough in greased bowl, cover and set in warm place, free from draft. Let rise until doubled in bulk, about $2\frac{1}{2}$ hours. When light, divide into 2 equal portions. Shape into long loaves. Place on shallow greased pans which have been sprinkled lightly with corn meal. Cover and let rise again until light, about 70 minutes. Brush with white of egg, diluted with 1 tablespoon water, to glaze. With sharp knife, lightly cut three strokes diagonally across top. Bake in moderate oven at 375° F. for 35 minutes, then increase heat to 425° F. and finish baking about 15 minutes longer. One tablespoon caraway seeds may be used if desired.

Makes 2 loaves.
Note: By adding $1\frac{1}{2}$ tablespoons white vinegar to above, an acid flavor is obtained. Dilute vinegar with $\frac{1}{4}$ cup of the water and add to dough after part of flour has been mixed in.

BREADS

GLUTEN BREAD

1 cup milk
1 tablespoon sugar
1 teaspoon salt

1 cake Fleischmann's Yeast
1 cup lukewarm water
4 cups gluten flour

1 tablespoon melted shortening

Scald milk, add sugar and salt; cool to lukewarm. Dissolve yeast in lukewarm water and add to lukewarm milk. Add half the flour and beat until smooth. Add melted shortening and remaining flour, or enough to make easily handled dough. Knead dough quickly and lightly until smooth and elastic. Place dough in greased bowl, cover and set in warm place, free from draft. Let rise until doubled in bulk, about $1\frac{3}{4}$ hours. When light, divide into 2 equal portions and shape into loaves. Place in greased bread pans. Cover and let rise until doubled in bulk, about 1 hour. Bake in moderate oven at 400° F. for 45 minutes.

Makes 2 loaves.

BRAN BREAD

2 cups milk
 $\frac{1}{2}$ cup molasses
2 tablespoons salt
2 cakes Fleischmann's Yeast

1 cup lukewarm water
8 cups sifted flour
5 cups bran
4 tablespoons melted shortening

Scald milk, add molasses and salt; cool to lukewarm. Dissolve yeast in lukewarm water and add to lukewarm milk. Add half the flour and beat until smooth. Add bran, melted shortening and remaining flour, or enough to make easily handled dough. Knead dough until smooth and elastic. Place dough in greased bowl, cover and set in warm place, free from draft. Let rise until doubled in bulk, about 2 hours. When light, divide into 3 equal portions and shape into loaves. Place in well-greased pans. Cover and let rise again until doubled in bulk, about 45 minutes. Bake in moderate oven at 400° F. about 45 minutes.

Makes 3 loaves.

Note: 1 cup of raisins may be added.

BREADS

CRACKED WHEAT BREAD

2 cakes Fleischmann's Yeast
 $\frac{3}{4}$ cup lukewarm water
 3 cups* cooked cracked wheat

3 tablespoons melted shortening
 3 tablespoons sugar
 1 tablespoon salt
 6 cups sifted flour

Dissolve yeast in lukewarm water; mix lukewarm cracked wheat, shortening, sugar and salt together; add yeast, mix well. Add flour. Turn out on floured board and knead about 10 to 15 minutes until elastic. Place dough in greased bowl, cover and set in warm place, free from draft. Let rise until doubled in bulk, about 1 hour and 15 minutes. When light divide into 2 equal portions and shape into loaves. Place in greased bread pans. Cover and let rise until light, about 55 minutes. Bake in moderate oven at 400° F. about 1 hour.
 Makes 2 loaves.

*In cooking cracked wheat, use 1 cup cracked wheat to 3 cups water and cook about 1 hour.

OATMEAL BREAD

2 cakes Fleischmann's Yeast
 $\frac{3}{4}$ cup lukewarm water
 3 cups* thick cooked oatmeal

3 tablespoons melted shortening
 3 tablespoons sugar
 2 teaspoons salt
 7 cups sifted flour

Dissolve yeast in lukewarm water; mix oatmeal, shortening, sugar and salt together; add yeast; mix well. Add flour. Turn out on floured board and knead about 10 to 15 minutes until elastic. Place in greased bowl, cover and let rise in warm place, free from draft, until doubled in bulk, about 1 hour and 15 minutes. Shape into 3 loaves and place in greased bread pans; cover and let rise until light, about 50 minutes. Bake in moderate oven at 400° F. about 1 hour.
 Makes 3 loaves.

*In cooking oatmeal, use $2\frac{1}{4}$ cups oatmeal to 3 cups water.

BREADS

HERB BREAD

2 cups milk
 4 tablespoons sugar
 1 tablespoon salt
 1 cake Fleischmann's Yeast
 2 eggs, well beaten

1 teaspoon nutmeg
 4 teaspoons leaf sage
 4 teaspoons caraway seeds
 8 cups sifted flour
 4 tablespoons shortening

Scald milk, add sugar and salt; cool to lukewarm. Crumble in yeast and stir until dissolved. Add eggs, nutmeg, sage, caraway seeds and half the flour; beat until smooth. Add melted shortening and remaining flour, or enough to make easily handled dough. Knead dough quickly and lightly until smooth and elastic. Place dough in greased bowl, cover and set in warm place, free from draft. Let rise until doubled in bulk, about 2 hours. When light, divide into 2 equal portions and shape into loaves. Place in greased bread pans. Cover and let rise until doubled in bulk, about 1 hour. Bake in hot oven at 425° F. for 15 minutes, then reduce heat to moderate, or 375° F. and finish baking 35 minutes longer.
 Makes 2 loaves.

A photograph of a white rectangular tray filled with numerous golden-brown baked rolls. Some rolls are plain, while others are topped with a dark, textured seed mixture. In the upper right corner of the tray, a black rectangular sign with a torn-edge effect is pinned with a silver pin. The sign features the word "Rolls..." in a white, serif font. The background is a solid dark purple color.

Rolls...

ROLLS

PARKER HOUSE ROLLS

1 cup milk
5 tablespoons sugar
1 tablespoon salt

1 cake Fleischmann's Yeast
1 cup lukewarm water
6 cups sifted flour
6 tablespoons melted shortening

Scald milk, add sugar and salt; cool to lukewarm. Dissolve yeast in lukewarm water and add to lukewarm milk. Add 3 cups flour and beat until perfectly smooth. Add melted shortening and remaining flour, or enough to make easily handled dough. Knead well. Place in greased bowl. Cover and set in warm place, free from draft. Let rise until doubled in bulk, about 1½ hours. Roll out ⅜ inch thick, and cut with 2½ inch biscuit cutter. Crease heavily through center with dull edge of knife and brush very lightly with melted butter. Fold over in pocket-book shape. Place close together in well-greased shallow pans. Cover and let rise until light, about 1 hour. Bake in hot oven at 425° F. about 20 minutes.

Makes 4 dozen.

REFRIGERATOR ROLLS

Follow directions for Parker House Rolls. When doubled in bulk, punch dough down in bowl; brush lightly with melted shortening. Cover well and place in refrigerator until needed. To use, cut off as much dough as desired. Punch dough down. Shape into rolls and place on greased pans. Cover and let rise in warm place, free from draft, until doubled in bulk. Bake in hot oven at 425° F. about 15 to 20 minutes. This dough may be kept 4 to 5 days in refrigerator and baked as desired.

ROLLS

CHEESE ROLLS

1 recipe Parker House Rolls
2 tablespoons melted butter
or margarine

2 cups grated American cheese
1 teaspoon paprika

When Parker House Roll dough is light, turn out on lightly floured board. Divide into 2 equal portions and roll out into oblong pieces ¼ inch thick. Brush lightly with melted butter or margarine, and sprinkle with grated cheese and paprika. Roll up as for jelly roll and cut in 1-inch slices. Place cut side up in well-greased muffin pans. Cover and set in warm place, free from draft, until light, about 1 hour. Bake in moderate oven at 375° F. about 30 minutes.

Makes 2 dozen.

ROLLS

CLOVER LEAF ROLLS



Photograph courtesy
Wheat Flour Institute

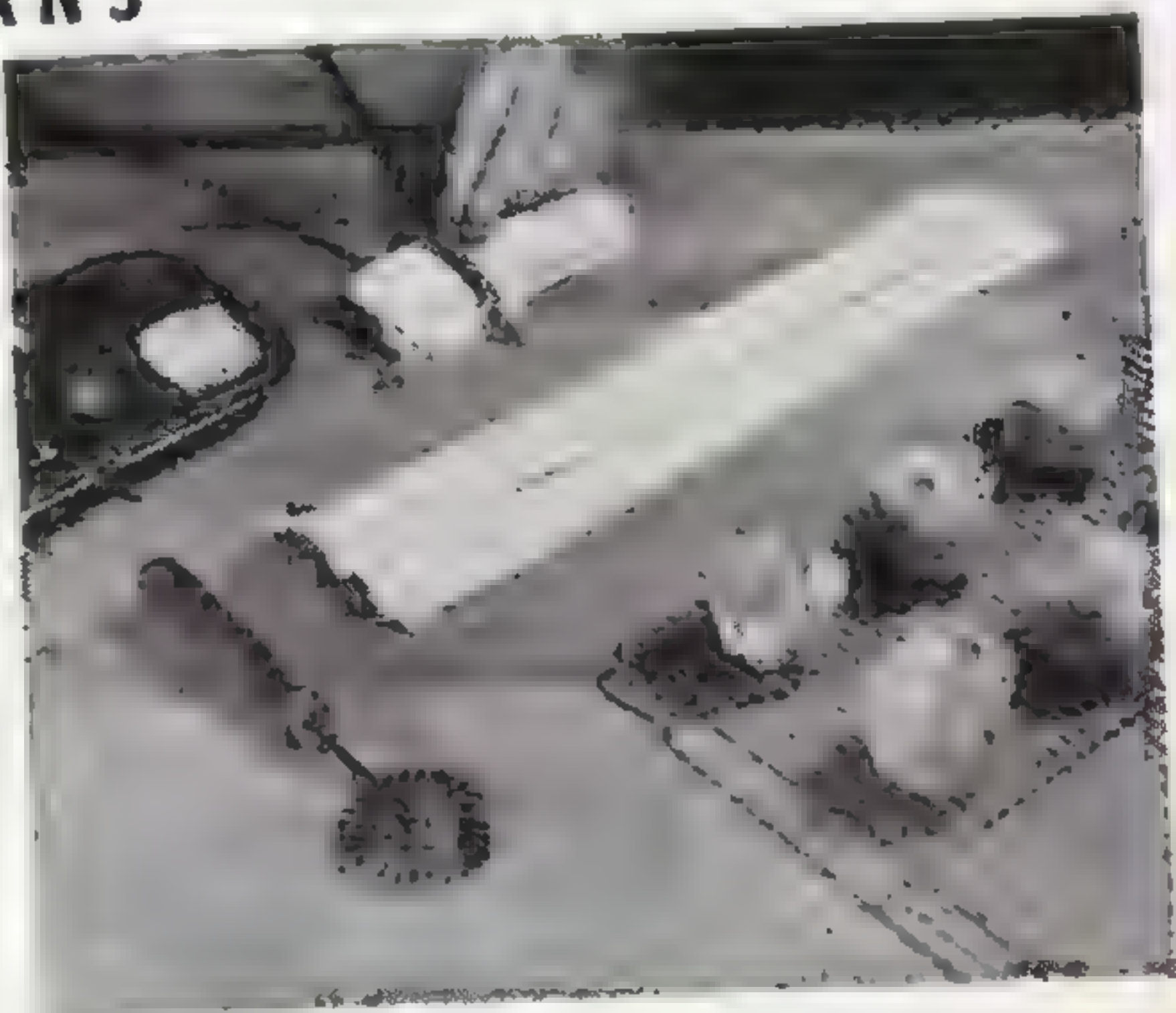
1 recipe Parker House Rolls.
When dough is light, divide into small balls. Brush sides with melted butter or margarine and place 3 balls in each section of a greased muffin pan. Cover and set in warm place, free from draft. Let rise until doubled in bulk, about 1 hour. Bake in hot oven at 425° F. for 20 minutes.
Makes 2 dozen.

ROLLS

FAN TANS

1 recipe Parker House Rolls.
When dough is light, roll out into a rectangular sheet $\frac{1}{8}$ inch thick. Brush with melted butter or margarine and cut into strips $1\frac{1}{2}$ inches wide. Pile 7 strips together and cut into pieces 1 inch wide. Place inch side up in greased muffin pans. Cover and let rise in warm place, free from draft, until light, about 1 hour. Bake in moderate oven at 400° F. for 20 minutes.

Makes 2 dozen.



Photograph courtesy
Wheat Flour Institute

ROLLS

CRESCENTS



Photograph courtesy
Wheat Flour Institute

1 recipe Parker House Rolls.
When dough is light, divide into 3 equal portions. Roll ball of dough into circular shape about 14 inches in diameter and $\frac{1}{4}$ inch thick. Cut into 12 pie-shaped pieces. Brush lightly with melted butter or margarine, and roll up, beginning at the wide end. Shape into crescents and place on well-greased baking sheet. Cover and set in warm place, free from draft. Let rise until light, about 1 hour. Bake in hot oven at 425° F. for 20 minutes.
Makes 3 dozen.

ROLLS

POPPY SEED ROLLS

1 recipe Parker House Rolls. When dough is light divide into 12 pieces of equal size; roll on board with palm of hand into slender round strips 36 inches long. Make 4 braids and cut in 3-inch pieces; pinch ends together. Place on greased baking sheet about 1½ inches apart. Cover and set in warm place, free from draft, until light, about 1 hour. Brush tops with 1 egg yolk beaten with 2 tablespoons cold water; sprinkle with poppy seeds. Bake in hot oven at 425° F. about 20 minutes.

Makes 3 dozen.

ROLLS and BUNS

ORANGE FILLED ROLLS

1 recipe Parker House Rolls. When dough is light, roll out on floured board into rectangular sheet ¼ inch thick. Spread with cooked orange filling and roll up as for jelly roll. Cut into 1-inch pieces; place in greased muffin pans. Cover and set in warm place, free from draft, until light, about ¾ hour. Bake in moderate oven at 375° F. about 25 to 30 minutes.

Makes 2 dozen.

ORANGE FILLING

3 tablespoons cornstarch
¾ cup sugar
½ cup cold water

½ cup orange juice
2 tablespoons lemon juice
2 tablespoons grated orange rind
2 teaspoons grated lemon rind

Mix cornstarch and sugar together. Add water to make smooth paste; add fruit juices and rind. Bring to boil, stirring constantly, and cook until thick. Cool.

ROLLS

DINNER ROLLS

1 cup milk
2 tablespoons sugar
1 teaspoon salt

2 tablespoons melted shortening
1 cake Fleischmann's Yeast
3 cups sifted flour

1 egg white

Scald milk; add sugar, salt and shortening. Cool to lukewarm. Crumble in yeast and stir until dissolved. Add 1½ cups flour and beat until smooth. Add stiffly beaten egg white and remainder of flour, or enough to make moderately firm dough. Knead lightly, using as little flour as possible. Place in well-greased bowl. Cover and let rise in warm place, free from draft, until doubled in bulk, about 1½ hours. Shape into small rolls. Place in well-greased pans, cover and let rise until light, about 40 minutes. Brush with egg yolk which has been mixed with 1 tablespoon milk. Bake in hot oven at 450° F. about 10 minutes.

Makes 2 dozen.

ROLLS

SWEET FRENCH ROLLS

1 cake Fleischmann's Yeast
1 tablespoon sugar

$\frac{1}{4}$ cup lukewarm water

1 cup milk, scalded and cooled

4 cups sifted flour

3 tablespoons butter or
margarine

$\frac{1}{4}$ cup sugar

1 teaspoon salt

1 egg, beaten

1 teaspoon lemon extract

Dissolve yeast and 1 tablespoon sugar in lukewarm water. Add milk and enough flour to make a sponge, about $1\frac{1}{2}$ cups. Beat until perfectly smooth. Cover and let rise in warm place, free from draft, until light, about 45 minutes. Cream butter or margarine, sugar and salt together. Add to yeast mixture. Add egg, flavoring and remaining flour. Knead until smooth. Place dough in greased bowl. Cover and set in warm place, free from draft. Let rise until doubled in bulk, about 1 hour. Turn out on floured board and shape as for Clover Leaf Rolls or in any fancy twist. Place on greased baking sheet and let rise again about 1 hour. Bake in hot oven at 425° F. about 15 minutes. Makes 3 dozen.

ROLLS

TEA BISCUITS

1 cake Fleischmann's Yeast
 $\frac{1}{2}$ cup lukewarm water
 $\frac{1}{2}$ cup milk

1 tablespoon sugar

1 teaspoon salt

$3\frac{1}{2}$ cups sifted flour

2 tablespoons melted shortening

Dissolve yeast in lukewarm water. Scald milk; add sugar and salt; cool to lukewarm. Add to yeast mixture. Add half the flour and beat well. Add melted shortening and remaining flour, or enough to make moderately firm dough. Knead thoroughly until smooth and elastic. Roll out $\frac{1}{2}$ inch thick and cut with $2\frac{1}{2}$ -inch biscuit cutter. Place in well-greased shallow pans about 1 inch apart. Cover and let rise in warm place, free from draft, until doubled in bulk, about $1\frac{1}{2}$ hours. When light, bake in hot oven at 450° F. about 15 minutes.

Makes 15.

ROLLS

OVEN SCONES

1 recipe Tea Biscuits. Place dough in greased bowl. Cover and set in warm place, free from draft. Let rise until light, about $1\frac{1}{2}$ hours. Turn out on floured board and knead lightly. Form into 6 round cakes. Cover and let rise on floured board about 15 minutes. Roll $\frac{1}{4}$ inch thick. Cut across each way making an impression of 4 cakes on each of the rounds. Place on well-greased shallow pans, dust with flour and let rise until doubled in bulk, about 1 hour. Bake in moderate oven at 400° F. for 20 minutes. Makes 2 dozen.

ROLLS

RUSKS

2 cups milk
 $\frac{1}{2}$ cup sugar
 2 cakes Fleischmann's Yeast
 7 cups sifted flour

5 egg yolks, beaten
 1 teaspoon salt
 4 tablespoons melted butter or margarine

1 tablespoon water

Scald milk, add sugar and cool to lukewarm. Dissolve yeast in milk; add 3 cups flour and beat until smooth. Cover and let rise in warm place, free from draft, until doubled in bulk, about 1 hour and 15 minutes. Add 4 beaten egg yolks, salt, melted butter or margarine, and remaining flour, or enough to make easily handled dough. Knead quickly and lightly until smooth and elastic. Place dough in greased bowl and set in warm place, free from draft. Let rise until doubled in bulk, about $1\frac{1}{2}$ hours. When light, roll out $\frac{3}{4}$ inch thick, cut into $1\frac{1}{2}$ inch rounds and place close together in 2 greased 8-inch square pans. Let rise until doubled in bulk, about 1 hour. Brush tops with remaining egg yolk beaten with the water. Bake in moderate oven at 400° F. about 25 minutes until well browned.

Makes 40.

YEAST RAISED DUMPLINGS

1 cup milk
 2 teaspoons sugar
 $1\frac{1}{2}$ teaspoons salt

1 tablespoon shortening
 $\frac{1}{2}$ cake Fleischmann's Yeast
 $2\frac{3}{4}$ cups sifted flour

Scald milk, add sugar, salt and shortening; cool to lukewarm. Crumble in yeast and stir until dissolved. Add flour, or enough to make an easily handled dough. Knead dough quickly and lightly until it is smooth and elastic. Place in greased bowl, cover and set in warm place, free from draft. Let rise until doubled in bulk, about $1\frac{1}{2}$ hours. Shape small portions of dough into balls, flatten slightly, brush sides with melted shortening and place close together in 8-inch layer cake pan. Let rise until light. Place pan on rack in pan of boiling water, cover pan and steam 15 minutes. Be sure the water does not come up over dough and keep water boiling vigorously.

Makes 20.

ROLLS

CHEESE PUFFS

$\frac{1}{2}$ cup shortening
 2 eggs
 $1\frac{2}{3}$ cups sharp American cheese, grated
 2 cakes Fleischmann's Yeast

1 tablespoon sugar
 $\frac{1}{2}$ cup lukewarm water
 $1\frac{1}{2}$ teaspoons dry mustard
 $1\frac{1}{4}$ cups sifted flour

Cream shortening; add unbeaten eggs one at a time, beating well after each egg is added. Add grated cheese and beat until thoroughly blended. Dissolve yeast and sugar in lukewarm water and add to cheese mixture. Gradually add mustard and flour which have been sifted together. Beat well. Drop on greased baking sheets, about 1 teaspoon to each cheese puff. Allow about 2 inches space between each puff. Let rise until light and spongy, about 1 hour. Brush with one slightly beaten egg white and sprinkle with salt. Bake in moderate oven at 375° F. about 20 to 25 minutes.

Makes 25.

Dessert Breads...

And Sweet Buns



DESSERT BREADS

STREUSEL (CRUMB) COFFEE CAKE

1½ cakes Fleischmann's Yeast
1 tablespoon sugar
1 cup milk, scalded and cooled
4½ cups sifted flour

¼ cup butter or margarine
½ cup sugar
¼ teaspoon salt
2 eggs, beaten

Dissolve yeast and 1 tablespoon sugar in lukewarm milk; add 1½ cups flour. Beat until smooth. Cover and let rise in warm place, free from draft, until light, about ¾ hour. Cream butter or margarine, add sugar and salt; add to yeast mixture. Add well-beaten eggs and remaining flour. Knead lightly. Place in well-greased bowl, cover and let rise in warm place until light, about 2 hours. Roll ½ inch thick and place in 2 well-greased shallow pans (8½ x 11½ x 2 inches deep). Let rise again until light, about 1½ hours. Prick tops with fork; brush with melted butter or margarine, and sprinkle with topping. Let rise in warm place about ½ hour. Bake in moderate oven at 400° F. about 20 minutes. Makes 2 cakes.

STREUSEL TOPPING

⅓ cup butter or margarine
⅓ cup sugar
½ cup sifted flour
1 cup dry cake or bread crumbs, ground
1 teaspoon cinnamon

Cream butter or margarine, add sugar gradually, mixing well. Add remaining ingredients and stir until well mixed and crumbly.

DESSERT BREADS

CINNAMON TOPPING

6 tablespoons butter or margarine
¾ cup sugar
6 tablespoons sifted flour
1½ teaspoons cinnamon
⅛ teaspoon salt

Cream butter or margarine, add sugar gradually, mixing well. Add remaining ingredients and stir until well mixed and crumbly.

DESSERT BREADS

APPLE CAKE

Use recipe for Streusel Coffee Cake. Roll dough $\frac{1}{2}$ inch thick and place in 2 well-greased pans ($8\frac{1}{2}$ x $11\frac{1}{2}$ x 2 inches deep). Brush tops with melted butter or margarine, and sprinkle with $\frac{1}{4}$ cup granulated sugar. Peel and core 12 apples; cut into eighths and press into dough, sharp edges downward and close together. Mix $1\frac{1}{2}$ teaspoons cinnamon with 1 cup granulated sugar and sprinkle over cakes. Cover and let rise in warm place, free from draft, until light, about $\frac{3}{4}$ hour. Bake in moderate oven at 400° F. about 35 minutes. Keep cakes covered with pan for first 10 minutes to thoroughly cook the apples. Makes 2 cakes.

DESSERT BREADS

HONEY COFFEE CAKE

Use recipe for Streusel Coffee Cake. Spread Honey Nut Topping on cakes before baking, instead of Streusel Topping.

HONEY NUT TOPPING

4 tablespoons butter or margarine	4 tablespoons sifted flour
4 tablespoons sugar	4 tablespoons honey
$\frac{1}{2}$ cup chopped nuts	

Cream butter or margarine, add sugar, mixing well. Add flour and honey and beat until well mixed; add nuts.

DESSERT BREADS

FOUNDATION SWEET DOUGH

2 cakes Fleischmann's Yeast
1 tablespoon sugar
1 cup lukewarm water
1 cup milk

6 tablespoons shortening
 $\frac{1}{2}$ cup sugar
1 teaspoon salt
7 cups sifted flour

Dissolve yeast and 1 tablespoon sugar in lukewarm water. Scald milk, add shortening, sugar and salt; cool to lukewarm. Add 2 cups flour to make a batter. Add yeast and beaten eggs; beat well. Add remaining flour or enough to make a soft dough. Knead lightly and place in greased bowl. Cover and set in warm place, free from draft. Let rise until doubled in bulk, about 2 hours. When light, punch dough down and shape according to directions for Swedish Tea Ring, Filled Coffee Ring or Cinnamon Buns.

DESSERT BREADS

CINNAMON BUNS

1 recipe Foundation Sweet Dough
6 tablespoons melted butter or
margarine

1½ cups brown sugar
1 tablespoon cinnamon
1 cup raisins

When sweet dough is light, punch down and divide into 2 equal portions. Roll out into oblong pieces ¼ inch thick. Brush with melted butter or margarine and sprinkle with brown sugar, cinnamon and raisins. Roll up as for jelly roll and cut in 1-inch slices. Place cut side up, about 1 inch apart in large shallow greased baking pan. Cover and let rise in warm place, free from draft, until light, about 1 hour. Bake in hot oven at 425° F. about 20 minutes. Ice tops while still warm with plain icing (Page 31).

Makes 4 dozen.

DESSERT BREADS

CINNAMON COFFEE CAKE

1 recipe Foundation Sweet Dough
½ cup melted butter or margarine

1¼ cups sugar
2 tablespoons cinnamon

When sweet dough is light, punch down and divide into 4 equal portions. Roll out each portion ¾ inch thick; cut into strips 1 inch wide. Shape each strip by hand to form a rope. Pinch ends of ropes together to form one long rope. Coil this into well-greased square pan, turning to twist, starting at the outside and coiling in toward center of pan. Brush with melted butter or margarine and sprinkle with sugar which has been mixed with the cinnamon. Cover and let rise in warm place, free from draft, until doubled in bulk, about 1½ hours. Bake in moderate oven at 375° F. for 40 minutes.

Makes 4 cakes.

DESSERT BREADS

FILLED COFFEE RING

1 recipe Foundation Sweet Dough
1 cup candied citron
⅓ cup candied lemon peel
⅓ cup candied orange peel
¾ cup canned crushed
pineapple, well drained
1 pound seedless raisins

Chop fine or put through food chopper, the citron, lemon peel and orange peel. Mix with pineapple and raisins to make fruit filling. When sweet dough is light, punch down and divide into 3 equal portions. Round up each portion into a smooth ball. Roll out into oblong pieces, ¼ inch thick. Brush with melted butter or margarine and cover with fruit filling. Roll up as for jelly roll and place in a circle on a large shallow greased pan. Make 4 cuts on top of each ring with a sharp knife. Cover and let rise in warm place, free from draft, until light, about 1 hour. Brush with one egg yolk beaten with 2 tablespoons cold milk. Bake in moderate oven at 350° F. about 30 minutes. May be iced while still warm with plain icing and sprinkled with cocoanut or ground nuts. (Plain icing page 31.)

Makes 3 rings.

DESSERT BREADS

SWEDISH TEA RING

1 recipe Foundation Sweet Dough
 $\frac{1}{2}$ cup melted butter or margarine
 $1\frac{1}{2}$ cups brown sugar

1 cup currants
1 teaspoon cinnamon

When sweet dough is light, punch down and divide into 3 equal portions. Round up each portion into a smooth ball. Roll out into oblong pieces $\frac{1}{4}$ inch thick. Brush with melted butter or margarine and sprinkle with brown sugar, currants and cinnamon. Roll each piece as for jelly roll and place in a circle almost through. Turn each slice partly on its side, pointing away from the center. This should give the effect of a many-pointed star and show the different layers with the filling. Cover and let rise in warm place, free from draft, until light, about 1 hour. Brush with one egg yolk beaten with 2 tablespoons cold milk. Bake in moderate oven at 350° F. about 30 minutes. Ice tops while still warm with plain icing (Page 31).
Makes 3 rings.

DESSERT BREADS

HOT CROSS BUNS

2 cakes Fleischmann's Yeast
2 tablespoons sugar
2 cups milk, scalded and cooled
 $7\frac{1}{2}$ cups sifted flour

$\frac{1}{2}$ cup shortening
 $\frac{2}{3}$ cups sugar
 $\frac{1}{2}$ teaspoon salt
2 eggs, well beaten

$\frac{1}{2}$ cup raisins or currants

Dissolve yeast and 2 tablespoons sugar in lukewarm milk. Add $3\frac{1}{4}$ cups flour to make a sponge. Beat until smooth; cover and let rise in warm place, free from draft, until light, about 1 hour. Cream shortening and sugar; add salt. Add to yeast mixture. Add eggs, raisins or currants, which have been floured, and remaining flour. Turn out on floured board and knead lightly. Place in greased bowl, cover and let rise again until doubled in bulk, about 2 hours. Shape into medium-sized round buns; place in well-greased shallow pans. Cover and let rise again until light, about 1 hour. Brush tops with one egg beaten with 2 tablespoons cold water. With a sharp knife cut a cross on the top of each bun. Bake in hot oven at 425° F. about 20 minutes. While hot, fill cross with plain icing.

Makes 4 dozen.

PLAIN ICING

Add 4 teaspoons milk or warm water slowly to 1 cup sifted confectioner's sugar to make a smooth, fairly thick paste. Add $\frac{1}{4}$ teaspoon vanilla extract. Water will make a more transparent icing than milk.

FILLED BUNS

2 cakes Fleischmann's Yeast
1 cup lukewarm water
 $\frac{3}{4}$ cup shortening
 $\frac{3}{4}$ cup sugar
1 teaspoon salt

2 eggs, beaten
 $\frac{1}{3}$ teaspoon nutmeg
Few drops lemon extract
1 cup milk, scalded and cooled
9 cups sifted flour

Dissolve yeast in lukewarm water. Cream shortening, sugar and salt; add well-beaten eggs, nutmeg, flavoring and lukewarm milk. Add to yeast. Add 3 cups flour and beat well. Add remaining flour; turn out on floured board and knead lightly until smooth and elastic. Place in greased bowl. Cover and set in warm place, free from draft, until light, about 2 hours. Turn out on well-greased baking pan $\frac{1}{2}$ inch apart. Cover and let rise until doubled in bulk, about 45 minutes. Make an indentation in center of roll, fill with jelly or jam. Let rise again until light, about 15 minutes. Bake in moderate oven at 400° F. about 20 minutes.
Makes 4 dozen.

DESSERT BREADS

BUTTERSCOTCH BUNS

1 recipe Filled Buns
6 tablespoons butter or margarine
2½ cups brown sugar

1/3 cup melted butter or
margarine
1½ cups raisins

Prepare 3 eight-inch square baking pans by greasing thickly with 3 tablespoons of the butter or margarine. Sprinkle bottom and sides of pans with 1 cup of the brown sugar, and dot with the remaining 3 tablespoons of the butter or margarine. When Filled Bun dough is light, punch down and divide into 3 equal portions. Roll into oblong sheets ¼ inch thick and about 18 inches wide. Brush each sheet with melted butter or margarine, sprinkle with raisins and the remaining brown sugar. Roll up as for jelly roll. Cut into 1½ inch slices and set close together, cut side up, in prepared baking pans. Cover and let rise in warm place, free from draft, until light, about 45 minutes. Bake in moderate oven at 400° F. about 30 minutes. Turn out of pans immediately, bottom side up.

Makes 3 dozen.

HONEY PECAN BUNS

Use recipe for Filled Buns. Prepare muffin pans by greasing well and placing in the bottom of each section 1 teaspoon brown sugar, 2 teaspoons honey, ½ teaspoon butter or margarine, and 3 pecan halves. When Filled Bun dough is light, divide into 2 equal portions. Roll into oblong sheets ¼ inch thick and about 26 inches wide. Brush each sheet with melted butter or margarine, and sprinkle with ¼ cup brown sugar and ½ cup chopped pecans. Roll up as for jelly roll. Cut into 1-inch pieces and place cut side up in prepared muffin pans. Cover and let rise in warm place, free from draft, until light, about 45 minutes. Bake in moderate oven at 400° F. about 30 minutes. Turn out of pans immediately, bottom side up.

Makes 4 dozen.

DESSERT BREADS

CURRANT BUNS

1 cake Fleischmann's Yeast
1 tablespoon sugar
2 cups milk, scalded and cooled
6 cups sifted flour
½ cup butter or margarine

1 cup sugar
½ teaspoon salt
1 egg, well beaten
1 cup currants, floured

Dissolve yeast and 1 tablespoon sugar in lukewarm milk; add 3 cups flour to make a sponge. Beat well. Cover and let rise in warm place, free from draft, until light, about 1 hour. Cream butter or margarine, add sugar and salt; add to yeast mixture. Add egg, currants and remaining flour. Knead lightly. Place in greased bowl, cover and let rise in warm place about 2½ hours. When well risen, turn out on floured board and shape into buns. Place in well-greased pans, 1 inch apart; cover and let rise until doubled in bulk, about 1 hour. Brush with one egg yolk beaten with 2 tablespoons milk. Bake in hot oven at 425° F. about 20 minutes. Sprinkle with powdered sugar after taking from oven.

Makes 4 dozen.

DESSERT BREADS

DANISH PASTRY

4 cakes Fleischmann's Yeast
1 tablespoon sugar
1 cup lukewarm water
1 cup milk, scalded and cooled
7 cups sifted flour
6 tablespoons shortening

$\frac{1}{2}$ cup sugar
3 eggs
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ teaspoon vanilla extract
 $\frac{1}{2}$ teaspoon lemon extract
 $1\frac{1}{2}$ cups butter or margarine

Dissolve yeast and 1 tablespoon sugar in lukewarm water; add milk; add 3 cups flour and beat until smooth. Cream shortening and sugar together thoroughly. Beat eggs until light, reserving 1 egg white; add salt and flavoring; add to creamed mixture; mix well. Add this mixture to first yeast mixture and beat well. Add remaining 4 cups flour gradually to make a moderately stiff dough. Knead lightly on floured board. Place in greased bowl, cover and let rise one-fourth in bulk.

Roll out on floured board into oblong piece $\frac{1}{2}$ inch thick. Using $\frac{1}{2}$ the amount of butter or margarine, place in small pieces over center third of dough. Fold one side over to cover butter or margarine; place remaining pieces of butter or margarine on top, then fold other third of dough to completely cover this layer of butter or margarine. Press edges down well. Turn dough $\frac{1}{4}$ way around and roll out again to $\frac{1}{2}$ inch thick. Fold $\frac{1}{4}$ of the dough at each end into center, then fold again together. Chill in refrigerator about $\frac{1}{2}$ hour. Roll out to $\frac{1}{2}$ inch thick, fold in fourths and chill $\frac{1}{2}$ hour. Roll out again; the dough is now ready to shape.

Shape as desired into crescents, pinwheels, braided rings, figure eights, etc. Place on greased pans and let rise in warm place, free from draft, until light, about $\frac{3}{4}$ hour. Brush with one egg white mixed with 1 tablespoon cold water. Bake in very hot oven at 500° F. until a light brown, about 5 minutes; reduce heat to 400° F. and bake until done, about 10 to 25 minutes, depending upon size.

Makes 4 to 6 dozen.

DESSERT BREADS

FORM CAKE


1 cup milk
1 tablespoon sugar
2 cakes Fleischmann's Yeast
3 cups sifted flour
 $\frac{1}{2}$ cup butter or margarine

1 cup sugar
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ teaspoon lemon extract
3 eggs, beaten

$\frac{1}{2}$ cup each citron, seedless raisins and currants

Scald milk, add 1 tablespoon sugar and cool to lukewarm; crumble in yeast and stir until dissolved. Add $1\frac{1}{2}$ cups flour; beat until smooth. Cover and set in warm place, free from draft, and let rise until light, about 1 hour. Cream butter or margarine, add sugar and salt; add to yeast mixture. Add flavoring, beaten eggs, fruit and remaining flour; beat 10 minutes. Pour into well-greased, lightly floured pans to half fill. Cover and set in warm place, free from draft. Let rise until pans are nearly full. Bake in moderate oven at 350° F. from 45 to 60 minutes.

Makes 1 large or 2 small cakes.

A red ceramic pitcher is on the left, and a plate with a floral border holding a stack of pancakes is on the right. A black banner with white text is superimposed over the center.

Breakfast Breads AND Griddle Cakes



BREAKFAST BREADS & GRIDDLE CAKES

BRIOCHE

2 cakes Fleischmann's Yeast
1 cup milk, scalded and cooled
 $\frac{3}{4}$ cup butter or margarine
 $\frac{1}{2}$ cup sugar
1 teaspoon salt
4 egg yolks
3 eggs
 $4\frac{1}{2}$ cups sifted flour
 $\frac{1}{2}$ teaspoon lemon extract

Dissolve yeast in lukewarm milk. Cream butter or margarine, sugar and salt together; add to yeast mixture. Add remaining ingredients and beat thoroughly about 10 minutes. Cover and let rise in warm place, free from draft, until light, about 3 hours. Stir down, cover well and chill in refrigerator over night, or longer. Divide into small pieces; shape into balls and place in greased muffin pans. Make an indentation in center of each and brush with melted butter or margarine; into this hollow, press a small ball of dough. Let rise until doubled in bulk, about 1 hour. Brush over with a mixture of 6 tablespoons sugar and 2 tablespoons milk. Bake in moderate oven at 400° F. about 20 minutes. Makes 20.

BRIOCHE COFFEE ROLLS

1 recipe Brioche

After thoroughly chilling, shape dough into strips about 24 inches long. Cover and let rise in warm place, free from draft, until light, about 30 minutes. Twist each end of these strips in opposite directions and shape into a coil; place in greased pans. Cover and let rise again until light, about 45 minutes. Bake in moderate oven at 400° F. about 15 minutes. Brush with plain icing when cool (Page 31). Makes 1½ dozen.

BREAKFAST BREADS & GRIDDLE CAKES

ENGLISH BATH BUNS

1 recipe Brioche
 $\frac{1}{4}$ cup sliced blanched almonds
 $\frac{1}{2}$ cup chopped citron
 $\frac{1}{4}$ cup chopped candied orange peel
Shape brioche dough into large round buns. Place on greased baking sheet about 2 inches apart. Cover and set in warm place, free from draft. Let rise until light, about 1½ hours. Before baking, press into the tops sliced blanched almonds, chopped citron and chopped candied orange peel. Brush with one egg white beaten slightly with 1 tablespoon water. Bake in moderate oven at 350° F. about 40 to 45 minutes. Makes 2 dozen.

BREAKFAST BREADS & GRIDDLE CAKES

RAISED MUFFINS

- 1 cup milk
- 2 tablespoons sugar
- 1 teaspoon salt
- 2 tablespoons shortening

- 1 cake Fleischmann's Yeast
- $\frac{1}{4}$ cup lukewarm water
- 2 eggs, well beaten
- $2\frac{1}{2}$ cups sifted flour

Scald milk, add sugar, salt and shortening; cool to lukewarm. Dissolve yeast in lukewarm water and add to lukewarm milk. Add eggs and flour to make a moderately stiff batter. Beat until smooth, cover and let rise in warm place, free from draft, until light, about 1 hour. Fill well-greased muffin pans half full. Cover and let rise again, about $\frac{1}{2}$ hour. Bake in moderate oven at 375° F. about 30 minutes.

Makes 16.

BREAKFAST BREADS & GRIDDLE CAKES

GRAHAM NUT MUFFINS

- 1 cake Fleischmann's Yeast
- 5 tablespoons molasses
- 2 cups milk, scalded and cooled
- 4 tablespoons melted shortening
- 1 egg, well beaten

- 2 cups Graham flour (whole wheat)
- $1\frac{3}{4}$ cups sifted white flour
- 2 teaspoons salt
- $\frac{3}{4}$ cup chopped nuts

Dissolve yeast and molasses in lukewarm milk. Add shortening, egg and flour gradually to make a thick batter. Add salt and nuts, beating in well; beat until perfectly smooth. Cover and let rise in warm place, free from draft, until light, about $1\frac{1}{2}$ hours. Fill well-greased muffin pans about $\frac{1}{2}$ full. Cover and let rise again, about $\frac{1}{2}$ hour. Bake in moderate oven at 400° F. about 25 minutes.

Makes $1\frac{1}{2}$ dozen.

BREAKFAST BREADS & GRIDDLE CAKES

SALLY LUNN

- 1 cup milk
- 2 tablespoons sugar
- 2 teaspoons salt
- 4 tablespoons butter or margarine

- 1 cake Fleischmann's Yeast
- $\frac{1}{2}$ cup water
- 3 eggs, well beaten
- 4 cups sifted flour

Scald milk, add sugar, salt and butter or margarine. Cool until lukewarm. Dissolve yeast in lukewarm water and add to milk mixture. Add eggs and flour to make a batter. Beat well. Cover and set in warm place, free from draft. Let rise until doubled in bulk, about $2\frac{1}{2}$ hours. Stir down and pour into well-greased shallow baking pan. Cover and let rise until doubled in bulk, about $1\frac{1}{2}$ hours. Sprinkle granulated sugar over top and bake in moderate oven at 400° F. about 30 minutes. To serve, break into pieces, using fork. Serve warm with marmalade or jelly.

Makes 1 large cake.

BREAKFAST BREADS & GRIDDLE CAKES

WHEAT GRIDDLE CAKES

1 cup milk
2 tablespoons light brown sugar
1 teaspoon salt
1 cake Fleischmann's Yeast

1 cup lukewarm water
2 tablespoons melted shortening
2 eggs, well beaten
2½ cups sifted flour

Scald milk, add sugar and salt; cool to lukewarm. Dissolve yeast in lukewarm water and add to lukewarm milk. Add melted shortening, well-beaten eggs and flour. Beat thoroughly to make smooth batter. Cover and let rise in warm place, free from draft, until light, about 1 hour. Stir well and bake on hot greased griddle.

Makes 27.

For Overnight Method: Use ¼ cake Fleischmann's Yeast and an additional ½ teaspoon salt. Cover and let stand overnight in a cool place.

BREAKFAST BREADS & GRIDDLE CAKES

BUCKWHEAT CAKES

1 cake Fleischmann's Yeast
3 tablespoons molasses
2¼ cups lukewarm water

1 cup milk
1½ teaspoons salt
2 cups buckwheat flour

Dissolve yeast and molasses in lukewarm water. Scald milk, add salt and cool to lukewarm. Add to yeast; add buckwheat flour and white flour gradually, beating until smooth. Cover and let rise in warm place, free from draft, until light, about 1 hour. Stir well and bake as for Griddle Cakes.

Makes 45.

For Overnight Method: Use ¼ cake Fleischmann's Yeast and an additional ½ teaspoon salt. Cover and let stand overnight in a cool place.

BREAKFAST BREADS & GRIDDLE CAKES

ENGLISH MUFFINS

1 cup milk
2 tablespoons sugar
1 teaspoon salt

1 cake Fleischmann's Yeast
1 cup lukewarm water
6 cups sifted flour

Scald milk, add sugar and salt; cool to lukewarm. Dissolve yeast in lukewarm water and add to lukewarm milk. Add half the flour; beat until smooth. Add shortening and remaining flour to make a soft dough. Knead until smooth and elastic. Place in well-greased bowl. Cover and let rise in warm place, free from draft, until doubled in bulk, about 2 hours. Divide into 18 portions and shape into round biscuits. Cover and let rise on lightly floured board about ½ hour. Roll each biscuit about ¼ inch thick, keeping round in shape. Bake on hot, ungreased griddle for 10 minutes. As they brown, reduce heat and bake more slowly. Serve warm with marmalade or honey, or split and toast.

Makes 1½ dozen.

BREAKFAST BREADS & GRIDDLE CAKES

CRUMPETS

2 cakes Fleischmann's Yeast
4 cups lukewarm water

4 cups sifted flour
1 tablespoon salt

Dissolve yeast in lukewarm water; add flour and salt; beat well. Cover and let rise in warm place, free from draft, until doubled in bulk, about 1 hour. Beat well. Half fill greased muffin rings which have been placed on a slightly greased griddle heated to a medium heat. When the bubbles in the batter rise to the top and break, making holes through the crumpet from top to bottom, reduce to a slow heat and bake until dry on top and beginning to shrink at the edges. To serve, toast on the unbrowned side and spread with butter or margarine.

Makes 1 dozen.

BREAKFAST BREADS & GRIDDLE CAKES

CORN MEAL MUFFINS

1 $\frac{3}{4}$ cups corn meal
1 $\frac{1}{2}$ cups milk, scalded
1 teaspoon salt
2 tablespoons brown sugar
4 tablespoons melted butter
or margarine

1 cake Fleischmann's Yeast
 $\frac{1}{2}$ cup lukewarm water
2 eggs, well beaten
3 cups sifted flour

Stir the corn meal very slowly into the scalded milk. Mix in salt, brown sugar and melted butter or margarine. Cool to lukewarm. Dissolve yeast in lukewarm water and add to lukewarm corn meal mixture. Add eggs and flour; beat well. Fill well-greased muffin pans half full. Cover and let rise in warm place, free from draft, until light, about 1 hour. Bake in moderate oven at 375° F. about 30 minutes.

Makes 20.

BREAKFAST BREADS & GRIDDLE CAKES

DOUGHNUTS

1 cake Fleischmann's Yeast
1 tablespoon sugar
1 $\frac{1}{4}$ cups milk, scalded and cooled
4 $\frac{1}{2}$ cups sifted flour

3 tablespoons butter or margarine
 $\frac{1}{2}$ cup sugar
 $\frac{1}{4}$ teaspoon salt
1 egg, well beaten
1 teaspoon nutmeg

Dissolve yeast and 1 tablespoon sugar in lukewarm milk. Add 1 $\frac{1}{2}$ cups flour and beat well. Cover and let rise in warm place, free from draft, about 1 hour, until bubbles burst on top. Cream butter or margarine and sugar. Add salt, egg and nutmeg. Add to yeast mixture. Add remaining flour to make moderately soft dough. Knead lightly, then place in well-greased bowl. Cover and let rise 1 $\frac{1}{2}$ hours. When light, turn out on floured board and roll $\frac{1}{4}$ inch thick. Cut with doughnut cutter (3 inch). Place on floured board, cover with cloth and let rise about 1 hour. Fry in deep fat hot enough to brown 1-inch cube of bread in 60 seconds, or 375° F. Fry on both sides, turning only once. Drain, cool and roll in powdered sugar.

Makes 3 dozen.

Need More Vitamins?

TRY FLEISCHMANN'S 7-DAY VITAMIN PICK-UP

If you feel tired and low because you need more vitamins, try Fleischmann's 7-Day Vitamin Pick-Up.

Buy 14 cakes of Fleischmann's Yeast and take two cakes a day for just one week. (Fleischmann's keeps perfectly in the refrigerator for a week.)

Fleischmann's Yeast has helped many people in only a week's time. Give it a chance to help you. Look at these results of tests of over 150 people who took Fleischmann's Yeast to see how quickly they benefited. Why not start your 7-day Vitamin pick-up today?

6 OUT OF 10 SAID THEY WERE BENEFITED AFTER TAKING FLEISCHMANN'S ONE WEEK.



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HOW TO TAKE FLEISCHMANN'S YEAST

You can take Fleischmann's Yeast any time of the day.

Most people simply eat a cake of Fleischmann's and follow with a sip of water.

Some who have not developed a taste for fresh yeast eat it spread on crackers or drink it mixed in cool water, milk or tomato juice.

If you prefer to drink yeast, mix as follows: Break up a cake of yeast with a fork in a *dry* glass. Add a *little* liquid and mix to paste. Fill the glass. Stir again and drink.



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